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| Project | Sweet Bread from Fermented Water Tea Leaves |
| Author | Mr. Cheerawit Aumuasuksirichai Miss Natchayanee Saego Mr. Thanas Mualae |
| Major | Foods and Nutrition |
| Advisor | Miss Natthaporn Subanmanee |
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Abstract

The purpose of this sweet bread made from fermented tea leaves. By studying the amount and type of green tea and fresh powder. The experiment is a standard formula 3 formula by formula (sweet bread online www.thai-thaifood.com searched on July 10, 2561) has been the most respected contain flour, bread flour, 240 grams, 60 grams, 50 grams and 50 eggs. g sugar, 75 g butter, 45 g yeast 5 grams and 1.5 grams of salt had the sensory scores for color, aroma, flavor, tenderness and overall most. Then the consumption of fermented tea leaves was studied using fermented tea leaves fresh tea, jasmine tea, red tea rose by 100 grams to 120 grams, the use of red tea 120 grams scores the most. The overall score is 6.80 ± 1.06 Firmness (g) 896.99 ± 41.52 Specific volume (cm^3 / g) 5.36 ± 0.69 (cm.) 47.00 ± 1.00 color values L, a, b values L 75.88 ± 1.35 is a 2.22 ± 0.12 and the b 20.46 ± 0.60 then. The consumption of fermented tea leaf powder measured by the color, flavor and texture, and the results for the overall average of all 3 types of tea found that tea rose 120 grams with the most passion. The overall score is 7.27 ± 0.98 Firmness (g) 923.46 ± 270.85 Specific volume (cm^3 / g) 6.40 ± 0.54 (cm.) 39.66 ± 0.57 color values L, a, b values L 69.40 ± 0.38 for a 0.49 ± 0.10 and the b 16.30 ± 0.14 .